

Goldeneye

2019 ANDERSON VALLEY PINOT NOIR CONFLUENCE VINEYARD - LOWER BENCH

In addition to marking the coming together of two creeks, our Confluence Vineyard embodies two distinct terroirs: rich-soiled benchlands and a steep hillside. This diversity has inspired two limited-production Pinot Noirs – Confluence Lower Bench and Confluence Hillside. The Lower Bench vines are grown in Confluence’s fertile benchland soils, and ripen weeks later than our hillside grapes producing generous dark fruit flavors and earthy tannins.

VINTAGE NOTES

The 2019 Anderson Valley growing season produced one of the most exceptional vintages in Goldeneye’s three-decade history. A dry winter and cool, wet spring delayed budbreak until the first week of April. This was followed by ideal temperate weather in late spring and summer, which ensured an excellent fruit set and veraison, as well as a long, measured growing season. After harvesting our first blocks of Pinot Noir on September 4th, the temperate weather continued into the autumn months, allowing us to pick every block at ideal phenological ripeness, with harvest concluding on October 15th. The length and quality of the growing season ensured that we had numerous beautiful lots to choose from when blending, resulting in wines with vibrant aromatics, bold textures and wonderful complexity and richness.

WINEMAKING NOTES

Grown in the deep, fertile soils of Confluence Vineyard’s lower bench, this is a beautifully textural and terroir-driven wine, with fascinating aromas of redwood bark, chanterelle mushrooms, tobacco leaf, leather, anise and black cherry. On the palate, plush tannins and a chewy texture add depth to the black plum and tart cherry flavors, with vibrant acidity and a touch of sea spray salinity emerging on the long, crisp finish.

WINEMAKING

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| APPELLATION | Anderson Valley | | |
| VINEYARDS | Confluence Vineyard | | |
| VARIETAL COMPOSITION | 100% estate Pinot Noir | | |
| OAK PROFILE & AGING | Aged in French oak for 16 months | | |
| ALCOHOL | 14.2% | ROOTSTOCK | 101-14, 3309, & SO4 |
| PH | 3.66 | CLONES | 113, 95, Martini, 115, 777, & Pommard 5 |
| ACIDITY | 0.51 g/100 ml | SOILS | Pinole loam, Perrygulch loam, & Boontling loam |
| FERMENTATION | Used a mixture of whole cluster/destemmed fruit and native/inoculated ferments, all punched down twice daily in small 3-ton open top tanks for an average of 14 days. | | |



THE DUCKHORN PORTFOLIO

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